

Cheers to Mom

Sunday, May 9, 2021 | 10:00am - 3:00pm | 3 courses prix fixe \$45



FROM THE BAR

GLASS \$3 | CARAFE \$12

CRÚ MIMOSA
ruffino prosecco
grovestand orange juice

BLOOD PEACH BELLINI
moscato d'asti
blood peach purée + lemon

BELLINI CIPRIANI
ruffino prosecco
white peach purée

DOMAINE CHANDON BRUT ROSÉ
\$14 glass | \$55 bottle

MOËT & CHANDON BRUT IMPÉRIAL
\$22 glass | \$85 bottle

STARTERS

CRAB & AVOCADO TOAST
cherry heirloom tomatoes + bufala mozzarella + basil + evoo

GOAT CHEESE & MASCARPONE BEIGNETS
fresh ground black pepper + honey

CAPRESE & BURRATA SALAD
heirloom tomato + burrata cheese + lemon basil evo

SMOKED SALMON BOARD
paesano toast + lemon-basil spread + pickled red onion + capers + deviled eggs

ENTRÉES

ROASTED BEEF TENDERLOIN & EGGS
scrambled eggs + heirloom tomatoes + roasted rosemary yukon potatoes

CRAB CAKE BENEDICT
poached eggs + baby spinach + basil hollandaise + tobacco onions

MAINE LOBSTER, ASPARAGUS & SAFFRON RISOTTO
poached egg + baby spinach + tarragon + parmesan cheese

PARMESAN CRUSTED LEMON SOLE
broccolini + roasted fingerling potatoes + lemon caper-basil sauce

DESSERTS

TIRAMISU
kahlúa cream + leghorn sauce + chocolate shavings

NY STYLE CHEESECAKE
fresh peach + blueberry compote

TOASTED MEYER LEMON POUND CAKE
warm cinnamon butter + lemon mascarpone curd + fresh strawberry compote